



Pistachio Cream Cheese Fingers

READY IN



105 min.

SERVINGS



96

CALORIES



54 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 cup butter softened
- ☐ 8 ounce cream cheese softened
- ☐ 1 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 3 ounce pistachio pudding mix instant
- ☐ 0.5 teaspoon salt
- ☐ 3 ounce bittersweet chocolate
- ☐ 1 teaspoon shortening

- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup sugar white

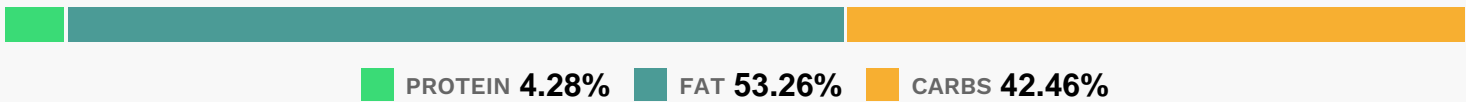
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ wire rack

Directions

- ☐ In a large bowl, cream together the butter, sugar, and cream cheese until light and fluffy. Beat in the egg and vanilla.
- ☐ Combine the flour, dry pudding mix, baking powder, and salt; stir into the creamed mixture. Cover dough, and refrigerate for at least one hour for easier handling.
- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Shape teaspoonfuls of dough into finger shapes, about 1 1/2 inches long.
- ☐ Place cookies on prepared cookie sheets.
- ☐ Bake for 9 to 12 minutes in the preheated oven, or until set and very lightly browned on bottoms. Cool completely on a wire rack.
- ☐ In small saucepan over low heat, melt together chocolate and shortening, stirring constantly until smooth and well blended.
- ☐ Drizzle a small amount of chocolate over each cookie. Allow the chocolate to set before storing.

Nutrition Facts



Properties

Glycemic Index:3.27, Glycemic Load:3.12, Inflammation Score:-1, Nutrition Score:0.8326086944536%

Nutrients (% of daily need)

Calories: 53.63kcal (2.68%), Fat: 3.21g (4.93%), Saturated Fat: 1.92g (12.02%), Carbohydrates: 5.75g (1.92%), Net Carbohydrates: 5.6g (2.04%), Sugar: 3.33g (3.7%), Cholesterol: 9.23mg (3.08%), Sodium: 52.74mg (2.29%), Alcohol: 0.01g (100%), Alcohol %: 0.15% (100%), Protein: 0.58g (1.16%), Selenium: 1.45µg (2.08%), Vitamin A: 93.75IU (1.88%), Phosphorus: 16.63mg (1.66%), Manganese: 0.03mg (1.62%), Vitamin B1: 0.02mg (1.61%), Folate: 5.86µg (1.47%), Vitamin B2: 0.02mg (1.41%), Iron: 0.21mg (1.16%)